



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

METAVANTE CORPORATION
METAVANTE FOOD SERVICE
11000 W LAKE PARK DR
MILWAUKEE, WI 53224

October 1, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
4-301.14	Cooking is being done on single burners without a hood ventilation system. Any kind of grease producing cooking must be done underneath an approved hood with fire suppression and NSF listed equipment. Ensure that all cooking equipment is listed and that all grease production be done underneath a hood. Discontinue cooking outside of the hood immediately. Move the listed equipment underneath a hood or install an approved hood system if "display" cooking is desired.	10/01/2007
3-304.12	Observed a rice scoop being stored in tray at room temperature. The rice scoop must be stored in water at 135F degrees or above or in water at 41F degrees or below. The rice left on the scoop is potentially hazardous and must be stored at the correct temperatures to limit or prevent bacterial growth. If desired, the scoop can be stored with the cooked rice with its handle sticking up and at the correct holding temperature if the scoop is washed and sanitized at least once every four hours.	10/15/2007
5-202.11	The air gap on the ice machine drain in the main kitchen area is improperly repaired. The gray plastic piece needs to be removed to provide the appropriate air gap. If water spilling over is a concern, a larger funnel may need to be installed to catch the ice drain waste.	10/15/2007
3-306.11	Carrots, pickles, etc. are stored next to a hand sink. Move all food away from hand sinks to prevent contamination from splashing waste water from handwashing. Instruct all employees to make sure that food is stored away from hand sinks or any processes that can cause cross contamination.	10/15/2007

Inspection Notes

Notes: some lime buildup is starting to appear inside the ice machine. Clean and sanitize the interior of the ice machine to prevent lime and mold growth.



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On 10/1/2007, I served these orders upon METAVANTE CORPORATION by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)